



Monday – Friday 4:00 - 6:30

Served at the bar and high tops

Mussels Marinara \$6

served with grilled bread

Cornmeal Crusted Fried Local Okra \$4

with Carolina Gold dipping sauce

Twin Wings \$4

Choice of espresso-chipotle or chimichurri sauce

Garlic Fried Cheese Curds \$4

with sweet and smokey dipping sauce

Iceberg Wedge Salad \$4

crisp iceberg lettuce with applewood smoked bacon, tomato, horseradish-blue cheese dressing, and crispy onion straws

Edamame \$3

with smoked sea salt

COCKTAILS \$6.50

Sangria

Red or White Sangria

Tommy's Margarita

Reposado tequila, lime juice, and agave

The NY sour

High West bourbon, lemon juice, simple syrup, and a float of Malbec

Fig in the City

fig vodka, triple sec, fresh lemon, and cranapple

Spicy Paloma

Espalón silver tequila, lime juice, grapefruit juice, agave & muddled jalapeno

WINE \$5

Estrella Cabernet Sauvignon *

Frontera Chardonnay *

Canyon Road Merlot

House Pinot Grigio

CRAFT BEER

Departed Soles Playoff Beered Pale Ale (can) 4.75

Bolero Fireman Ed's NYJF Lager(can) 3.75

Current Wheat Draft (draft) 4.50

Seven Tribesmen Sea Chant Sour (can) 4.50

DRINK SPECIALS \$5

Tanqueray, Absolut, Jameson Orange, or

Dickel Bourbon *

*indicates special pricing that is good all day, Monday through Friday, at the bar and high tops only